



Luna Nuova



Friday and Saturday 4pm-7pm

Happy Hour Aperitivo

First Round FREE Luna Nuova Aperitivo finger food Board

£5 Cocktails

Aperol Spritz

Prosecco, Aperol, Soda Water

Gin Tonic

Beefeater gin, Tonic water

Margarita

Tequila, Cointreau, Lemon Juice

Mojito

Rum, Lime, Mint, Brown Sugar

Espresso Martini

Vodka, Kahlua, Coffee

£5 by The Glass

Fiano, 2016, Codici, Puglia	175ml
Primitivo, 2014, Villa Cerrina, Puglia	175ml
Pinot Grigio Blush, 2017, Nina, Veneto	175ml
Prosecco, NV, Borgo San Leo	125ml

20% OFF Bottles

Fiano, 2016, Codici, Puglia White Wine Bottle	21.00	16.80
Primitivo, 2014, Villa Cerrina, Puglia	21.00	16.80
Pinot Grigio Blush, 2017, Nina, Veneto	21.00	16.80
Prosecco, NV, Borgo San Leo	38.00	30.40
Beers: Peroni, Moretti	4.50	3.60
Peroni Grand Riserva	5.50	4.40

Note: (v) Vegetarian, (n) contains nuts. (s) little spicy A discretionary service charge of 12.5% will be added to the bill.

Cicchetteria

Luna Nuova Aperitivo Board

	Small	Large
Tagliere di Affettati Misti – Italian mixed salumi	20.50	35.00
Formaggi Misti – Selection of Italian cheese with jam	12.00	22.00

Carne

Lamb Meat Balls

Fried lamb meat balls with garlic mayonnaise sauce

6.50

Salsicette (s)

Spicy sausages with peppers

6.50

Cubi D'agnello

Slow cooked lamb cubes with hummus and mint sauce

7.00

Pesce

Gamberone (s)

Marinated chargrilled pacific king prawn

2.00
(each)

Carpaccio di Orata

Sea bream carpaccio with green apple, pink grape fruit and shallot

7.00

Crudo di Tonno

Raw tuna with avocado, cucumber, pink pepper and homemade soya/mayo sauce

7.00

Crudo di Salmone

Raw salmon aged with Talisker Storm whiskey, marinated with mustard and dill

7.00

Fritto Misto

Deep fried mix of squid, prawns, carrots, courgette with homemade tartar sauce

10.00

Insalata di Granchio

Marinated Crab meat on crushed avocado dressed with lemon oil, garlic, parsley, curly endive with drops of soya and dry cherry tomato

8.00

Vegetariani

Zucchine Fritte (v)

Deep-fried Courgette with homemade tartar sauce

5.00

Suppli (v)

Deep-fried rice ball in tomato sauce and mozzarella

4.50

Crocchette (v)

Deep-fried potato, aubergine and tomato croquette

6.00

Burrata (v)

Italian creamy mozzarella with cherry tomato, basil and rocket

7.50

Parmigiana (v)

Deep-fried aubergine with buffalo mozzarella, tomato sauce, parmesan and basil

7.00

Gnocchi Gratinati (v)

Homemade potato gnocchi gratinated with gorgonzola and parmesan cream

6.00

Note: (v) Vegetarian, (n) contains nuts. (s) little spicy A discretionary service charge of 12.5% will be added to the bill.